



## Oregon Convention Center Installs 30 ENERGY STAR® Qualified Hot-Food Holding Cabinets

One of the largest efficient food-service equipment retrofits took place at the Oregon Convention Center in July 2006. By replacing twenty-eight inefficient hot-food holding cabinets with thirty new, ENERGY STAR qualified hot-food holding cabinets, the Oregon Convention Center will save money, energy and increase its overall kitchen capacity. In the end, over 200,000 kWh will be saved annually because of the replacement of old and inefficient equipment with new ENERGY STAR qualified commercial food-service equipment.

"When reviewing the options, most equipment suppliers do not inform the buyer about energy savings. Being aware of all options allows you to make better choices. Being rewarded for energy savings is a bonus, as cost savings are vital for overall operations. Other issues are part of the decision making process such as enough energy and quality of the product."

— Executive Chef Christian Smith

The Oregon Convention Center is the largest convention center in the Pacific Northwest, encompassing nearly one million square feet on an 18-acre campus in Portland, Oregon. In November 2004, the building received LEED (Leadership in Energy and Environmental Design) certification under the U.S. Green Building Council's LEED for Existing Buildings rating system. As a planned expansion of the Oregon Convention Center began to move forward, the capacity of the kitchen needed to expand while maintaining a focus on sustainability. At the time 28 hot-food cabinets that were 15 years old were identified as opportunities to increase kitchen capacity while also reducing energy consumption.

The Oregon Convention Center operators approached the capacity dilemma with a local equipment supplier, who in turn, identified Energy Trust of Oregon's Building Efficiency program as a possible resource. After attending an Energy Trust workshop on efficient



Jeffrey Blosser, Executive Director of Oregon Convention Center and Gary Anderson of Bargreen Ellingson

food-service equipment, the local supplier learned about the incentives offered through the Building Efficiency program—\$400 per unit for ENERGY STAR qualified hot-food holding cabinets. After talking with Energy Trust about the program and the opportunity, the Oregon Convention Center operators decided to utilize the available cash incentives to purchase ENERGY STAR qualified equipment.

Thirty new ENERGY STAR qualified hot-food holding cabinets (InterMetro Industries MBQ 180) were installed and a \$12,000 incentive check was provided to the Oregon Convention Center. The facility can now accommodate 7,000 meals. Annual savings from reduced electricity bills is estimated at 201,030 kilowatt hours (kWh), or \$12,062.

### SAVINGS FIGURES

6701 kWh x 30 units.....	201,030
201,030 kWh x \$0.06.....	\$12,062

Oregon kWh: \$0.06  
Difference in energy use between existing  
and new units: 6701 kWh annually



Christian Smith, Executive Chef of Oregon Convention Center and Lyn Schmidt of Lockheed Martin

In addition to energy savings and increased capacity, Metro cabinets provide operational benefits including:

- Better temperature control
- Improved food quality
- Superior thermal performance
- Durable construction
- Ergonomic three-point-control and swing-up pull handles
- Hands-free access kick-latch
- Unique control panel with thermometer, exclusive count-up/count-down timer, and dry-erase clipboard all in one

The Oregon Convention Center operators were extremely pleased with the overall equipment performance and the service provided from Energy Trust. After installation of the equipment, Executive Chef Christian Smith stated “being rewarded for energy savings is a bonus, as cost savings are vital for overall operations.”

Lyn Schmidt administered the Oregon Convention Center retrofit. She is a business development manager with Lockheed Martin, which manages commercial energy efficiency programs for Energy Trust. Energy Trust offers cash incentives on full-size gas convection ovens, ENERGY STAR qualified gas fryers, hot-food holding cabinets, electric steamers, refrigerators and freezers.

For additional information regarding this project, please contact Energy Trust at:  
1-866-ENTRUST or [www.energytrust.org](http://www.energytrust.org)

For more information on hot-food holding cabinets or other commercial food service products that have earned the ENERGY STAR, visit: [www.energystar.gov/products](http://www.energystar.gov/products).

The following organizations and staff made this project possible:

- The Oregon Convention Center
- Aramark/Giacometti Partners (Kitchen Operator)
- Executive Chef Christian Smith
- Bargreen Ellingson, Gary Anderson (Equipment Supplier)
- Energy Trust of Oregon
- Lockheed-Martin, Lyn Schmidt